

recipes

Grilled Peaches with Brined Pork Chops

Pair savoury, brined pork chops with glistening grilled peaches for an indulgence you won't soon forget.

(Serves six)

6 brined pork chops, 4 cm (1½") thick
3 fresh peaches, halved
30 mL (2 tbsp.) vegetable oil
Sea salt and freshly cracked pepper (to taste)

1. Prepare the apple juice brine, and follow brining instructions (see below).
2. Remove the pork chops from the brine, and blot them on paper towels.
3. Lightly season the meat with salt and pepper.
4. Place the chops on a grill heated to medium high.
5. Grill, turning several times, until the chops are slightly pink in the centre and the juices run clear (71°C or 160°F).
6. Remove the chops to a plate, cover with foil and let them rest.
7. Reduce grill heat to medium. Brush the peaches with vegetable oil, and place them facedown on the grill. When they have formed grill marks, turn them over and grill the other side.
8. Continue to grill until the peaches are warmed through and slightly softened. Remove them to a plate, and serve immediately with the pork chops.

Apple Juice Brine

1 L (4 cups) apple juice
125 mL (½ cup) kosher salt
30 mL (2 tbsp.) fresh rosemary, chopped
30 mL (2 tbsp.) fresh sage, chopped
5 mL (1 tsp.) freshly cracked pepper

1. Combine all the ingredients in a large, sealable plastic bag. Mix until the salt is dissolved.
2. Add the pork chops to the bag, seal it up and refrigerate for eight hours.

